

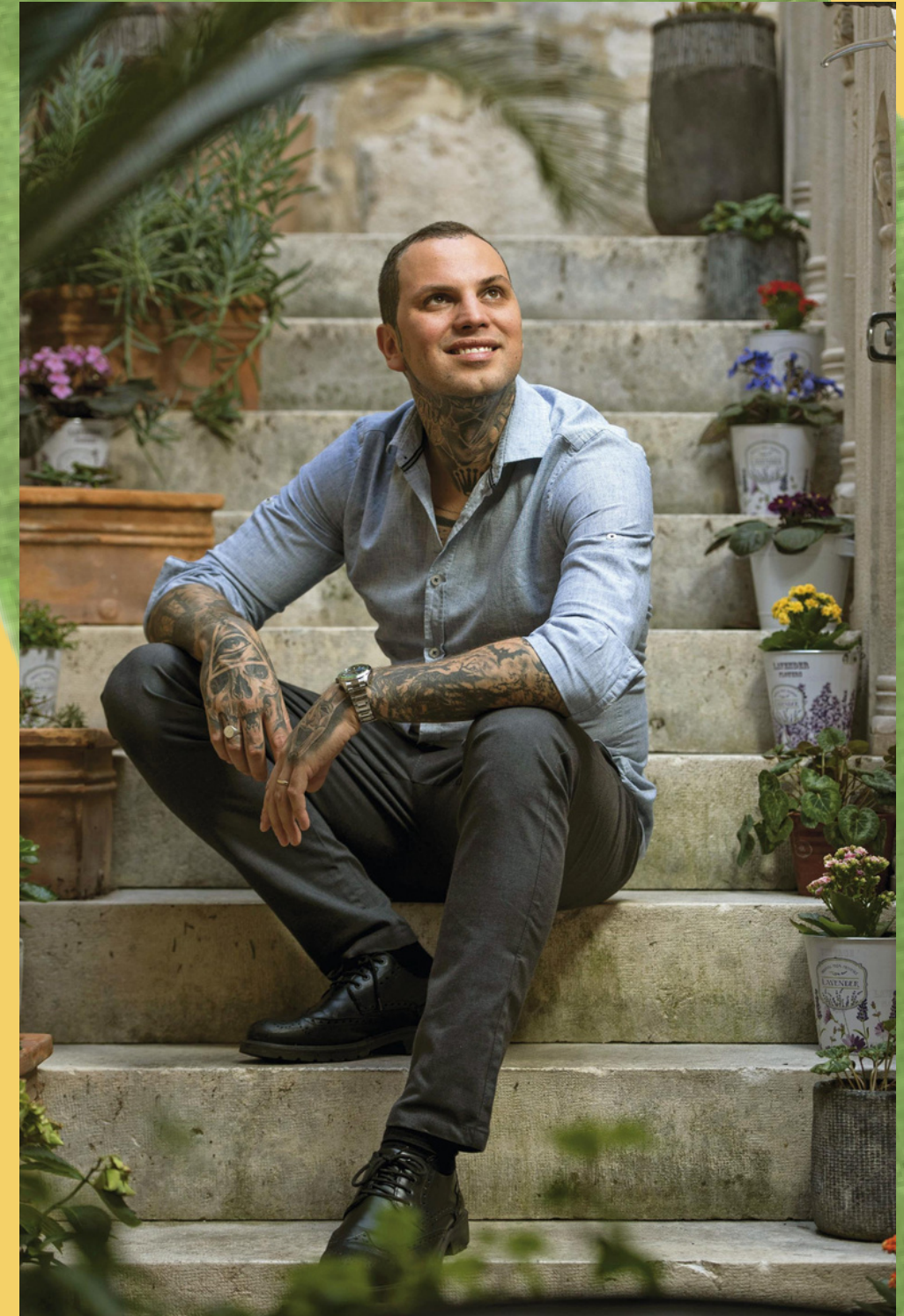


**FOOD SUSTAINABILITY
IN CROATIAN
GASTRONOMY**

Iva Marjanović and Leona Stančić

Mario Mandarić

- One of Croatian (and world's) best chefs of younger generation
- He comes from Split and is 31 years old (also married)
- He attended Catering school in Omiš
- He dropped out, but became a cook to spite the teacher who once told him he would never become one



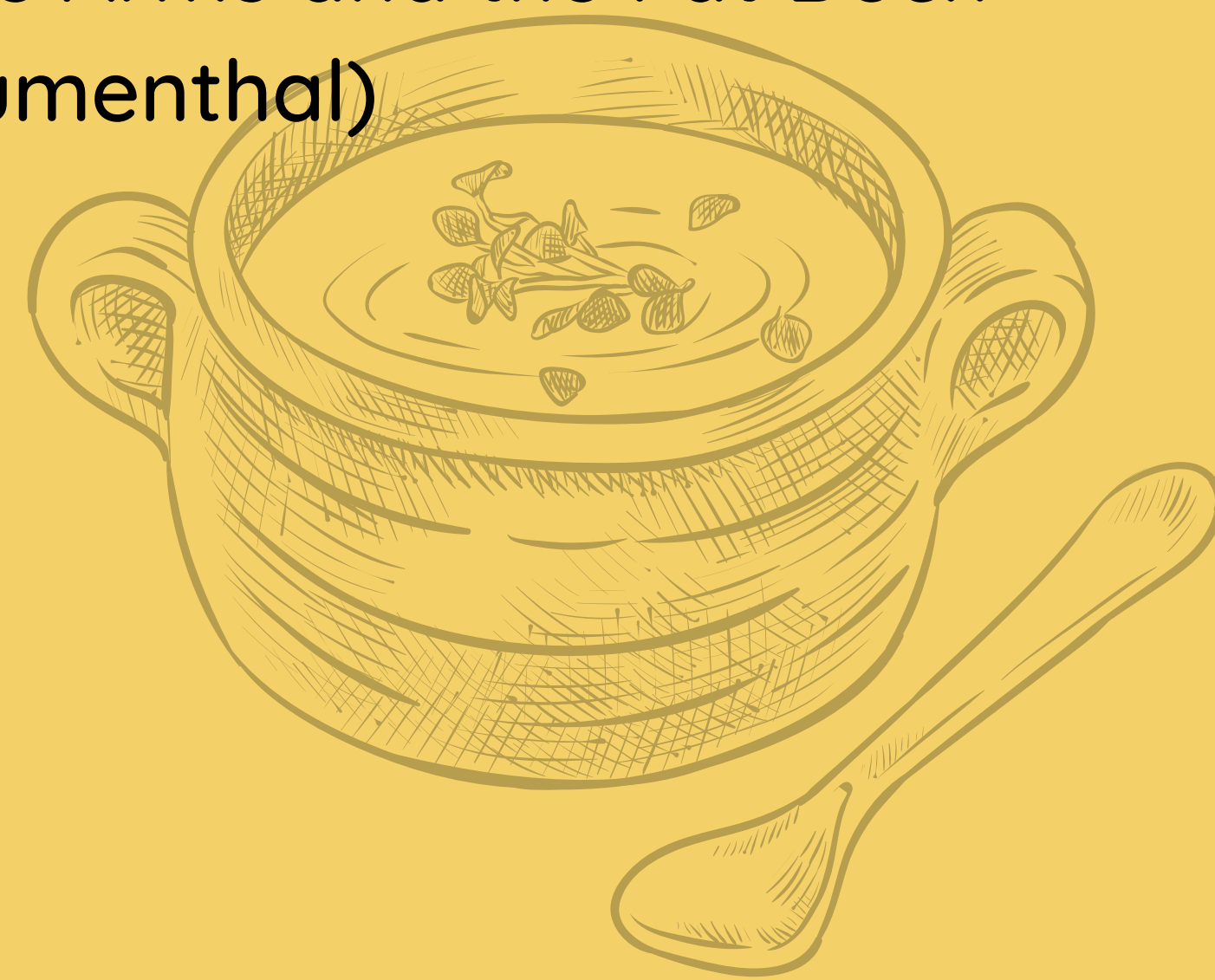
- Recently he was given the Chef's Choice Award on Raise the Bar conference in Zagreb
- In London, he presented Croatian gastronomy to journalists from the most famous British newspapers (Daily Mail and The Guardian) within the Croatian tourist board



Mario in England

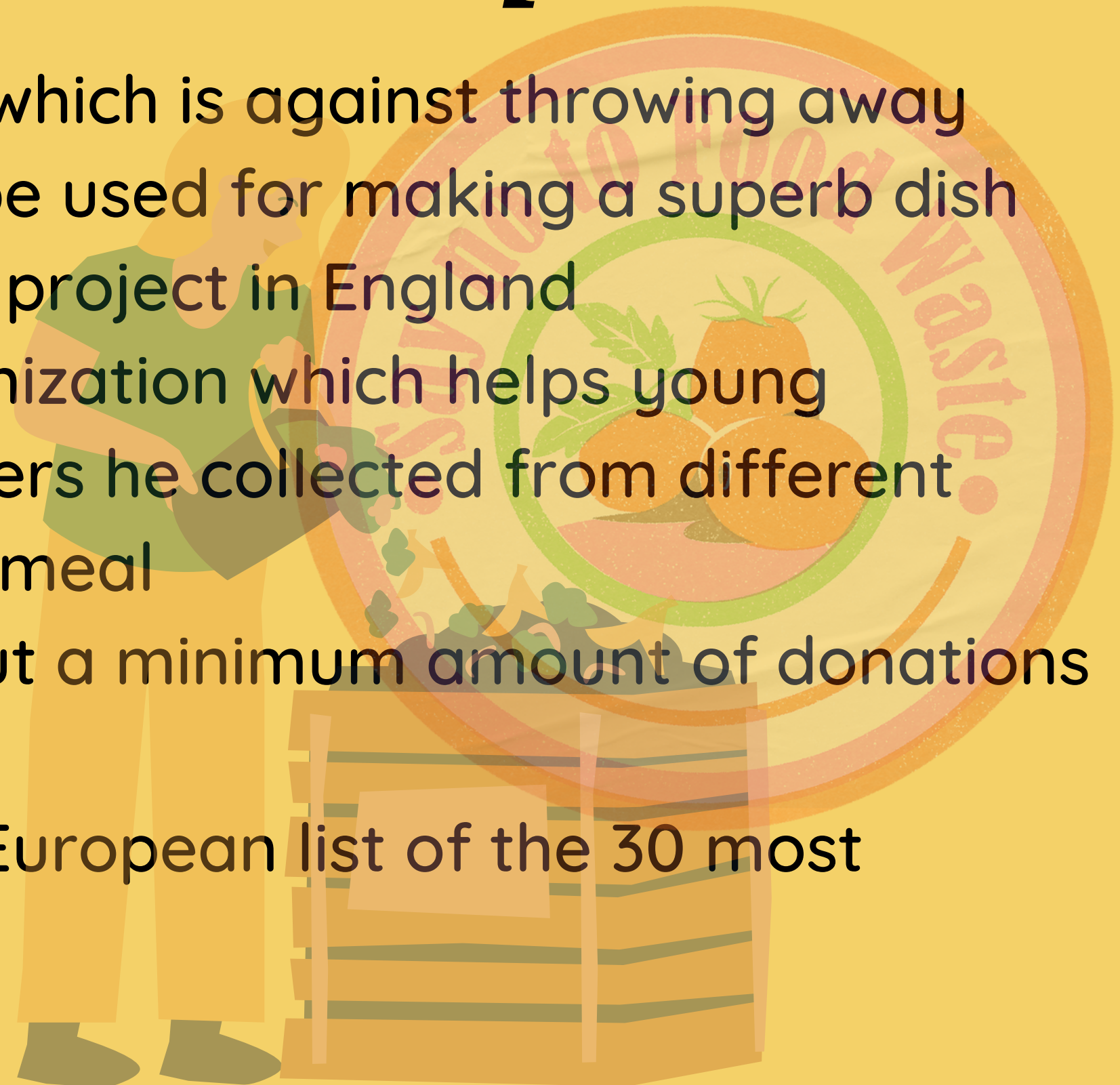
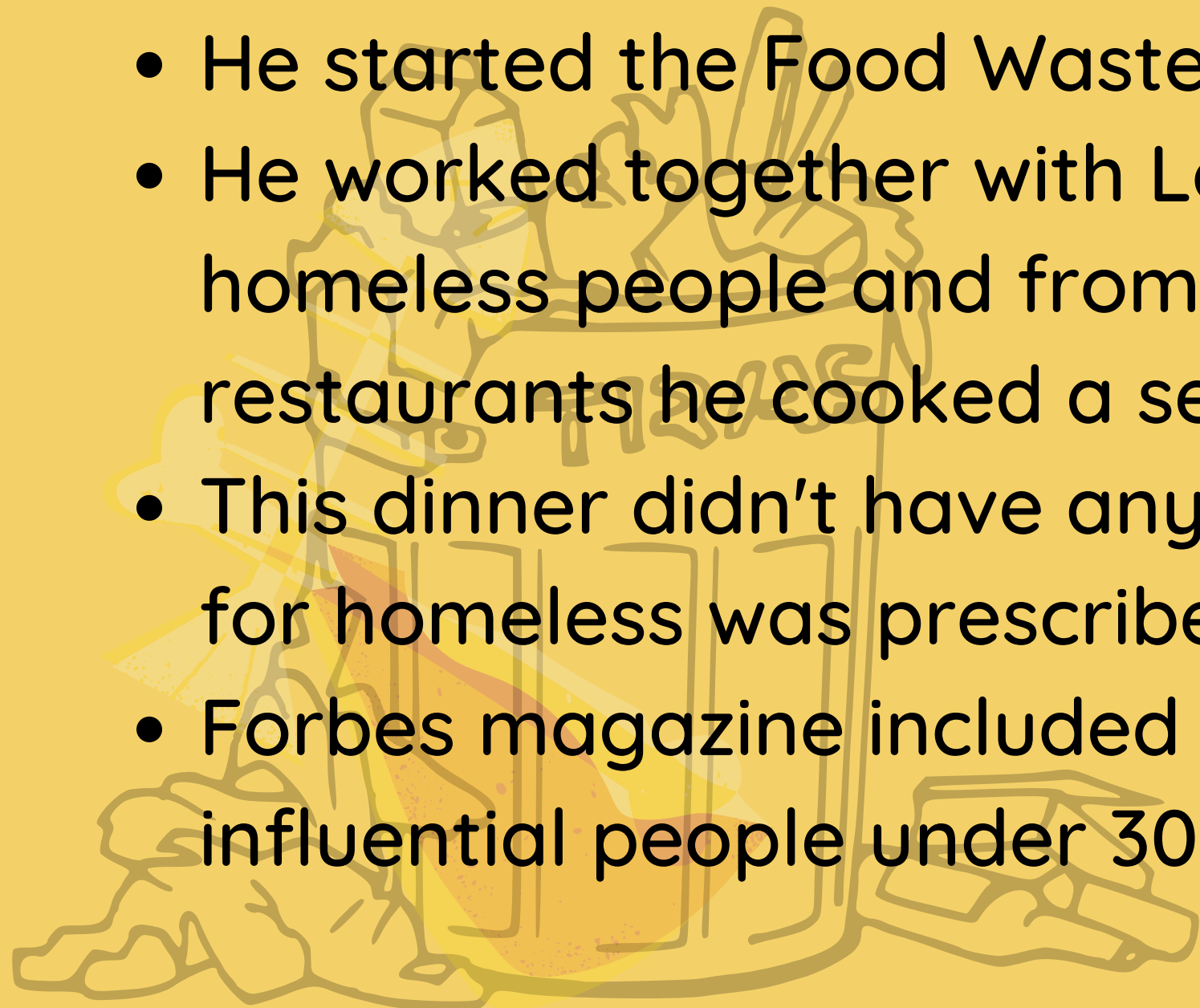


- He lived there from 2016 to 2020
- He graduated from London Business School (administration and management)
- He worked in famous restaurants: The Yorke Arms and the Fat Duck (whose owner was celebrity chef Heston Blumenthal)



"Zero waste" concept

- He is a huge advocate of this concept which is against throwing away food leftovers because they can also be used for making a superb dish
- He started the Food Waste Awareness project in England
- He worked together with London organization which helps young homeless people and from food leftovers he collected from different restaurants he cooked a seven course meal
- This dinner didn't have any set price but a minimum amount of donations for homeless was prescribed
- Forbes magazine included him on the European list of the 30 most influential people under 30



The restaurant in Thailand

- He lived in Thailand for 5 years, on the island of Koh Phangan where he created "haute cuisine" concept
- At the age of 19 he opened his own pop-up restaurant
- The restaurant was opened only once a week which enabled him to raise the prices
- During the time he wasn't working he was resting and searching for some new ideas for his dishes



Charity work in Africa

- In 2021 him and his wife lived in Uganda and financed the construction of wells
- His wife and him financed the construction of the first well and the rest of them were financed by donors
- Up until now 46 wells were constructed
- Soon, a donor dinner will be held because Mario's plan was constructing 100 wells a year



Kinoteka

- The restaurant in Split in which Mario works as the main chef
- Restaurant's menu changes every month



- Dishes include old Dalmatian traditional ingredients and are prepared in old Dalmatian techniques



Some of Mario's
dishes





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